N U

NUTRITIOUS AND INNOVATIVE MENUS MIDDLE SCHOOLS AND HIGH SCHOOLS



MONDAY | 29

TUESDAY | 30

WEDNESDAY | 31

THURSDAY | JUN 1

FRIDAY| JUN 2

BREAKFAST

NO	Sausage Biscuit Breakfast Sandwich	Chocolate French Toast Bites V	Biscuit w/Old-Fashioned Country Gravy & Turkey Sausage Link	Egg & Cheese Bagel Sandwich <mark>V</mark>
SCH00L	Maple Madness Mini Waffles <mark>V</mark>	Apple Frudel <mark>V</mark>	Tropical Mango Breakfast Round <mark>V</mark>	Strawberry Banana Bash Yogurt w/Graham Crackers <mark>V</mark>
	Orange Wedges Mixed Melon	Fresh Pears Mixed Fruit Salad	Fresh Apple Pineapple Tidbits	Fresh Banana Fresh Tangerine

Daily offerings include, assorted cereal bowls with graham crackers or assorted muffins with cheese stick. All breakfast entrées include choice of skim or low-fat unflavored milk. All grain products are whole grain rich. V denotes vegetarian choices (including milk and eggs) and VE denotes vegan choices.

Locally Sourced items noted in green. This menu is subject to change and based upon product availability.

LUNCH

	Chicken Tinga Hard Shell Tacos	Cheese Pizza <mark>V</mark>	Turkey Hot Dog on Whole Grain Bun	Enchilada Suiza
	Cheese Quesadilla V	Bean & Cheese Enchiladas w/Spanish Rice V	Teriyaki Chicken and Rice Bowl	Fajita Vegetable Quesadilla <mark>V</mark>
NO	Veggie Burger V on Whole Grain Bun	Cauliflower, Chickpea & Potato Curry w/ Brown Rice V	Veggie Pizza <mark>V</mark>	Bean & Cheese Nachos <mark>V</mark>
SCHOOL	Spinach Salad w/Oven Fired Flatbread <mark>V</mark>	Falafel & Vegetable Sub V	Buffalo Chicken Wrap	Sunbutter & Jelly Sandwich VE on Locally Sourced Bread
	Sweet Plantains Three Bean Salad	Roasted Broccoli & Carrots Caesar Side Salad	Teriyaki Vegetables Sweet Yellow Corn	Mexican Roasted Sweet Potatoes Tomato Cucumber Salad
	Fresh Banana Fresh Pear	Orange Wedges Red Seedless Grapes	Fresh Blueberries Diced Peaches	Fresh Whole Apple Mixed Fruit Salad



J U N

BEFORE SCHOOL, AFTER SCHOOL AND ANYTIME IN BETWEEN NUTRITIOUS AND INNOVATIVE MENUS MIDDLE SCHOOLS & HIGH SCHOOLS

MONDAY | 5

TUESDAY | 6

WEDNESDAY | 7

THURSDAY | 8

FRIDAY | 9

BREAKFAST

Strawberry & Greens Day					
Sausage Breakfast Pizza	Hearty Oatmeal w/Warm Berries VE	Brioche Waffles w/Warm Strawberries <mark>V</mark>	Hot Cheesy Grits w/Whole Grain Biscuit <mark>V</mark>	Cheesy Scrambled Eggs with Buttered Toast <mark>V</mark>	
Strawberry Guava	Ultra Berry Bread V	Strawberry & Granola	Cinnamon Mini	Just Peachy Parfait	
Danish <mark>V</mark>		Greek Yogurt Parfait <mark>V</mark>	Bagels <mark>V</mark>	w/Graham Crackers <mark>V</mark>	
Orange Wedges	Warm Berries	Baked Cinnamon Apples	Fresh Banana	Pineapple Tidbits	
Diced Pears	Fresh Pear	Mixed Melon	Orange Wedges	Diced Peaches	

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LUNCH

Strawberry & Greens Day					
Chicken & Broccoli Alfredo w/ Whole Grain Breadstick	French Toast Sticks w/ Turkey Sausage Patty & Syrup	Chicken Cordon Bleu Burger on Whole Grain Bun	Butter Chicken w/Brown Rice	Buffalo Chicken Pizza	
Glorious Mac & Cheese w/Garlic Knot <mark>V</mark>	Cameroon Grilled Chicken Drumstick w/Oven Fired Flatbread	Veggie Tortellini w/Cheesy Breadstick <mark>V</mark>	Sweet & Sour Chicken w/Brown Rice	Chicken Fajitas w/Spanish Rice	
Veggie Pizza V	Vegan Rainbow Chili w/Dinner Roll <mark>V</mark>	Bean & Cheese Burrito V	Asian Noodle Bowl w/Broccoli V	Garden Veggie Wrap <mark>VE</mark>	
Hearty Garden Salad w/Tortilla Chips V	Egg Salad Sandwich on Locally Sourced Bread	Classic Hummus Box <mark>VE</mark>	Jerk Chicken Wrap	Chicken Salad Sandwich on Locally Sourced Bread	
Roasted Tuscan Vegetables Caesar Side Salad	Garlic Mashed Potatoes Sweet Peas	Basil Corn Salad Strawberry & Greens Salad	Roasted Broccoli & Carrots Garden Side Salad	Seasoned Black Beans Collard Greens	
Fresh Tangerine Diced Pears	Fresh Blueberries Diced Peaches	Fresh Nectarine Mixed Fruit Salad	Fresh Whole Apple Green Seedless Grapes	Fresh Pear Applesauce	



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BEFORE SCHOOL, AFTER SCHOOL AND ANYTIME IN BETWEEN NUTRITIOUS AND INNOVATIVE MENUS MIDDLE SCHOOLS & HIGH SCHOOLS



MONDAY | 12

TUESDAY | 13

WEDNESDAYI 14

THURSDAYI 15

FRIDAY | 16

BREAKFAST

Whole Grain French Toast Sticks with Syrup <mark>VE</mark>	Cheesy Scrambled Eggs w/ Buttered Toast V	Hearty Oatmeal With Warm Berries <mark>VE</mark>	Egg & Cheese Flatbread Sandwich <mark>V</mark>	Pancake & Sausage Breakfast on a Stick w/ Syrup
Strawberry Banana Bash Yogurt w/ Graham Cracker V	Cinnamon French Toast Bites V	Whole Grain Bagel w/Cream Cheese <mark>V</mark>	Apple Frudel V	Mini Blueberry Waffles <mark>V</mark>
Fresh Apple Fresh Pear	Diced Peaches Mixed Fruit Salad	Warm Berries Fresh Apple	Fresh Pear Pineapple Tidbits	Fresh Banana Baked Cinnamon Apples

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LUNCH

World of Flavors Peri Peri Chicken & Jollof Rice	Buffalo Chicken Pizza	Herbs de Provence Drumstick w/Dinner Roll	Cheese Pizza V	Glorious Macaroni & Cheese w/ Garlic Knot V
Black Bean & Sweet Potato Quesadilla w/ Salsa V	Chana Masala w/ Oven Fired Flat Bread V	Enchilada Suiza	Cauliflower, Chickpea & Potato Curry w/ Brown Rice V	Veggie Burger on Whole Grain Bun V
Bean & Cheese Nachos V	Veggie Tortellini w/Cheesy Breadstick <mark>V</mark>	Grilled Cheese Sandwich on Locally Sourced Bread V	Veggie Burger on Whole Grain Bun <mark>VE</mark>	Vegetarian Paella w/ Edamame & Dinner Roll
Buffalo Chicken Wrap	Sunbutter & Jelly Sandwich on Locally Sourced Bread <mark>VE</mark>	Classic Hummus Box VE	Hearty Garden Salad w/ Tortilla Chips <mark>V</mark>	Sweet Thai Chili Chicken Wrap
Sweet Plantains Mexican Corn	Sauteed Kale w/Ginger Caesar Side Salad	Garlic Mashed Potatoes Oven Sauteed Spinach	Seasoned Potato Wedges Roasted Broccoli	Moroccan Spiced Carrots Parmesan Green Beans
Fresh Tangerine Red Seedless Grapes	Banana Diced Peaches	Fresh Whole Apple Green Seedless Grapes	Fresh Blueberries Fresh Pears	Fresh Peach Mixed Fruit Salad



J U N

NUTRITIOUS AND INNOVATIVE MENUS MIDDLE SCHOOLS & HIGH SCHOOLS



MONDAY | 19

TUESDAY | 20

WEDNESDAY | 21

THURSDAY | 22

FRIDAY | 23

BREAKFAST

NO	Whole Grain French Toast Sticks w/ Syrup <mark>VE</mark>	Egg & Potato Breakfast Burrito V	Biscuit w/ Old-Fashion Country Gravy & Turkey Sausage Link	NO
SCHOOL	Mini Blueberry Waffles V	Apple Frudel V	Just Peachy Parfait w/ Graham Crackers <mark>V</mark>	SCHOOL
	Fresh Tangerine Fresh Banana	Mixed Melon Diced Pears	Orange Wedges Diced Peaches	

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LUNCH

	Spaghetti & Marinara w/ Turkey Meatballs & Cheesy Breadstick	Cheeseburger on Whole Grain Bun	Spicy Asian Chicken w/Brown Rice	
	Fajita Chicken Nachos	General Tso's Chicken w/Brown Rice	Fajita Vegetable Quesadilla <mark>V</mark>	
NO	Grilled Cheese Sandwich on Locally Sourced Bread V	Asian Noodle Bowl w/Broccoli <mark>V</mark>	Veggie Tortellini w/Cheesy Breadstick <mark>V</mark>	NO
SCH00L	Sunbutter & Jelly Sandwich on Locally Sourced Bread VE	Chicken Salad Sandwich on Locally Sourced Bread	Hearty Garden Salad w/ Tortilla Chips <mark>V</mark>	SCHOOL
	Parmesan Green Beans Roasted Tuscan Veggies	Sweet Plantains Roasted Broccoli & Carrots	Seasoned Collard Greens Sweet & Sour Vegetables	
	Fresh Pears Fresh Blueberries	Fresh Whole Apple Orange Wedges	Fresh Banana Applesauce	

